

# NORTH

ITALIA

## *Happy Hour*

*served in the bar*

**MONDAY - FRIDAY**

**3 P.M. - 6 P.M.**

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### *Eat*

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**ZUCCA CHIPS 8**

490 cal

**CACIO E PEPE ARANCINI 12**

870 cal

**WHITE TRUFFLE GARLIC BREAD 13**

1370 cal

**ITALIAN MEATBALLS 13**

670 cal

**SMOKED SALMON AVOCADO TOAST\* 15**

520 cal

**CALAMARI FRITTI 15**

920 cal

**GARLIC KNOT SLIDERS 10**

**SICILIAN MEATBALL OR VODKA CHICKEN PESTO**

890 / 1400 cal

**MARGHERITA OR CACIO E PEPE PIZZA 17**

1270 / 1550 cal

**CHEF'S BOARD 18**

meat, cheese & some other goodies

1360 cal

## *Join Us For Brunch*

**SATURDAYS & SUNDAYS**

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. \*These items may be served raw or undercooked.

Consuming raw or undercooked meats, poultry, seafood, fish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. While we offer gluten-free items our kitchen is not gluten free. Please alert your server of any food allergies or other food sensitivities, as not all ingredients are listed on the menu.

# NORTH

## ITALIA

### *Zero Proof* 8

#### **00SPRITZ**

mionetto n/a aperitivo, crushed lemon, bubbles 70 cal

#### **FAUX ME TWICE**

non-alc. sauvignon blanc, strawberry, pineapple, smashed citrus 110 cal

#### **LA SPEZIA**

pentire non-alcoholic, blood orange, honey, lemon 80 cal

#### **PHONY NEGRONI**

st. agrestis, non-alcoholic 90 cal

#### **NA SPARKING WINE**

zonin, "cuvée zero", veneto 30 cal (split)

#### **SAUVIGNON BLANC 0.0**

miguel torres, "serena non-alc.", chile 30 cal

### *Craft Cocktails To Go*

#### **SICILIAN MARGARITA 26**

serves 2

#### **POMEGRANATE MULE 36**

serves 4

#### **ESPRESSO MARTINI 26**

serves 2

#### **SANGRIA 22**

serves 2